MWD 963

使用說明書

Gebrauchsanweisung
Instructions for use
Mode d'emploi
Gebruiksaanwijzing
Istruzioni per l'uso

Brugsanvisning
Bruksanvisning
Käyttöohje
Manual de utilização
Instrucciones para el uso

Οδηγίες χρήσης
Instrukcje użytkowania
Használati utasítás
Инструкция за използване
הוראות שימוש

Návod k použití
Návod na použitie
Instrucţiuni de utilizare
Инструкции по эксплуатации
تعليمات وكيفيّة الاستعمال

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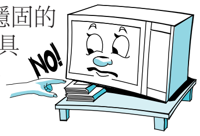
SENSING THE DIFFERENCE

安裝指引

接駁電線之前

請先檢查額定電壓銘牌上的電壓是否與您家中的電壓相配合。

請將微波爐放置在平坦及穩固的地方，該處必須足以承托爐具與食物器皿的重量。放置時請務必小心。



請將微波爐放置在遠離熱源的地方。為了確保通風良好，微波爐頂部必須留有30公分的空間。此爐必須背靠牆放置，確保微波爐底部，頂部及兩邊空氣流通。本爐具不應放置 廚櫃內使用。

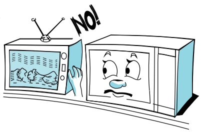
必須確定微波爐沒有損壞。可檢查爐門關上時是否緊貼門框，以及內門的封邊是否完整無缺。將爐具內配件取出，然後用柔軟的濕布清潔爐具內部。

電線、插頭如有損壞，或爐具不能正常操作，或受到損壞或翻倒，則 切勿使用微波爐。切勿將電線或插頭浸入水中，並避免接觸灼熱的表面，否則會引致觸電、火災或其他意外。

連接之後

微波爐只有在爐門緊閉之後才能操作。

如將微波爐放置在電視機、收音機或天線附近，可能會影響接收或引起干擾。



本產品必須接駁地線。
用戶如果不遵守這項規定，而導致任何人身、動物傷亡與財物損失，製造商概不負責。

由於用戶沒有遵守說明書的指示而造成的問題，製造商概不負責。

重要安全注意事項

請仔細閱讀本說明書並留做日後參考

切勿在微波爐內或其附近加熱或使用易燃物品。此等物品所釋出的氣體, 可能會引起火災或爆炸。

切勿使用微波爐烘乾衣物、紙張、香料、草藥、木製品、花朵、水果或其他易燃物品, 以免發生火警。

如物品在微波爐內/外起火或冒煙, 請務必保持爐門關閉, 然後拔下電源插頭或切斷保險絲或斷路器的電源。

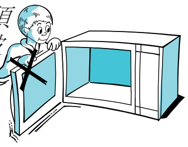
切勿將食物煮得過熱, 以免發生火警。

請務必經常留意爐內狀況, 尤其是在使用紙制物品、塑膠或其他易燃材料所製造的器皿時。烹煮食物時, 紙張可能會起火燃燒或燒焦, 塑膠甚至可能會被熔解。
含大量油脂的食物或食用油容易過熱引起著火, 使用時請密切留意爐具的狀況。

切勿在本產品中使用腐蝕性化學品或氣體, 本爐具專為加熱食物或烹煮食物而設計,它並不適合工業或實驗用途。

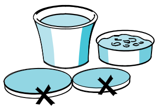
切勿懸掛或放置重物於爐門上, 以免損壞爐門或爐門鉸鏈。爐門把手亦不應該懸掛物品。

兒童使用本爐具前必須得到恰當的指引, 才被允許不在成人的監督下使用本微波爐, 且確保他們能夠安全地使用本產品, 並明白不 適當使用微波爐帶來的後果。如果你的微波爐具備其他熱源能與微波同時使用, 會產生比較高的溫度, 兒童只有在成人的監督下才能使用微波爐。



***此微波爐**並非設計給身體, 感官或精神上能力不足, 或經驗及知識不足的人士使用 (包括兒童), 除非監護其安全的負責人監督或指引其使用。*
***務必確保**兒童不會把微波爐當作玩具。*

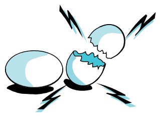
***請不要使用微波爐**來加熱密封容器內的食物或液體, 因為在開啟容器時, 上升的氣壓可能會導致容器損壞或引起爆炸。*



***請定期檢查爐門的封條與其附近位置,** 確保他們沒有損壞。如果已出現損壞, 切勿使用本微波爐, 直至專業的維修人員維修妥當為止。*

***本產品**並不能依靠外部計時器或獨立的遙控系統使用。*

雞蛋
切勿使用微波爐烹煮或加熱連殼或不連殼的原只雞蛋, 雞蛋可能因此會爆開。



注意事項

一般注意事項

本產品僅供一般家居使用!

爐內沒有食物時, *切勿使用本微波爐, 否則可能會對爐具造成損壞。*

爐頂的排氣孔必須保持暢通。 *若爐具抽氣或排氣受阻的話, 均會對爐具造成損壞, 以及影響烹調效果。*

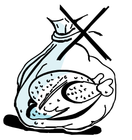
假如您要學習使用的技巧, 可把一杯清水放置在爐內, 讓清水將微波能量吸收, 以免損壞爐具。

切勿將微波爐放置在室外或在室外使用。

爐具不應存放在廚房水槽、泳池附近以及潮濕的地窖等地方。

切勿將爐腔作存放對象之用。

食物在放入微波爐前, *應先去除紙袋或膠袋口的金屬封口線。*



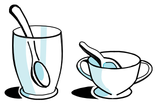
油炸

切勿使用微波爐來油炸食物, 因為油的溫度無法控制。

烹調之後, 觸碰容器、爐具零件及烤盤前, 請務必使用隔熱墊或隔熱手套。烹調時爐具可接觸到的部分會變熱, 小孩切勿接近。

流質食物

用微波爐加熱的飲品或清水, 即使煮得過熱, 甚至超過沸點, 也未必會出現沸騰的氣泡, 但是液體卻可能會突然溢出造成燙傷。



為了避免發生上述情況, 請遵守下列幾點:

1. 請避免使用窄頸的直身容器。
2. 將流質食物放入爐內之前, 請先加以攪拌, 並將湯勺留在容器內。
3. 流質食物加熱之後, 請讓它留在爐內一會兒, 再加以攪拌, 才將容器小心拿出。

小心

請經常參考微波爐烹飪食譜來使用本微波爐, 尤其是在烹煮或加熱含有酒精的食物時。

奶樽或嬰兒食物器皿中*的食品或飲料加熱之後, 在餵食之前, 先將食物加以攪拌及測試食物的溫度, 確保熱力分佈均勻, 以避免燙傷或灼傷嬰兒。*

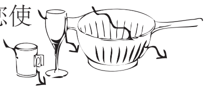
請確保加熱前已將樽蓋與奶嘴取出!

配件

一般資料

市面上出售的配件種類繁多, 請在購買之前先確定是否適合本微波爐使用。

在烹煮食物之前, 請確保您使用的器皿適用於微波爐,並可讓微波通過。



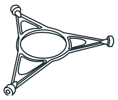
將食物及配件放進微波爐時, 請確保它們與配件沒有直接觸及爐壁或頂部。
在使用金屬配件或帶有金屬材質的配件時,尤需加倍小心。

在微波爐運作時, 如果配件的金屬部分誤觸微波爐的內壁或頂部的話,可能會產生火花並導致微波爐損壞。

在使用微波爐之前, 請確保轉盤可自由轉動。若轉盤不能自由轉動,請使用較小的容器。

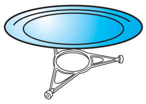
轉盤托架

請將轉盤托架放置在玻璃轉盤下。切勿在轉盤托架上放置其他器皿。
* 把轉盤托架裝入微波爐中。



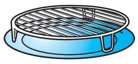
玻璃轉盤

各種烹調模式皆應使用玻璃轉盤。它可以避免食物碎屑及肉汁沾汙微波爐內腔。
請將玻璃轉盤置放在轉盤托架上。

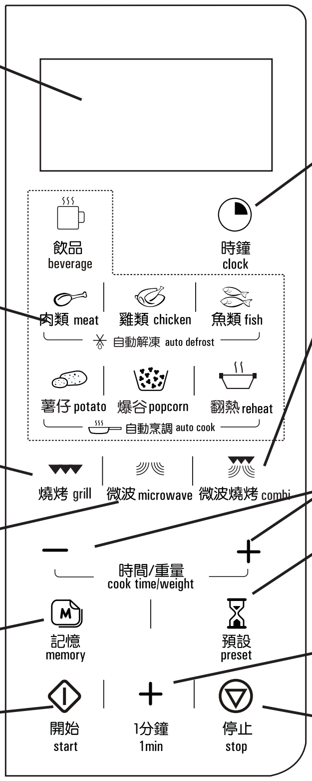


烧烤架

烧烤架用于烧烤功能



控制板



數字顯示窗: 此顯示窗備有一個24小時的時鐘及亮燈指示符號,顯示當日之時間、烹調時間、火力度數及所選擇之功能等。

自動功能表製: 共有肉類、雞類、魚類三個自動解凍製和薯仔、爆谷、翻熱、飲品四個自動烹調製可供選擇,而不用額外設定火力和時間。

燒烤製: 用來選擇所需的燒烤火力。

微波火力製: 用來選擇所需的火力度數。

記憶製: 用於儲存及使用預設的記憶設置。

開始製: 用於啟動微波爐。

時鐘製: 用來選擇24小時的時鐘,並設定現時時間。

微波燒烤製: 用來選擇微波燒烤功能及其燒烤火力。

加/減製: 用於增加/減少設定的烹調時間或重量。(在待機狀態下"−"為按時解凍製,"+"為按重解凍製。)

預設製: 用於預先設定某一烹飪程式和時間。

1分製: 按此製可使原有的烹煮之間增加一分鐘。每多按一次便增加一分鐘。

停止製: 用來停止或重設任何微波爐功能。

啟動保護/兒童安全鎖

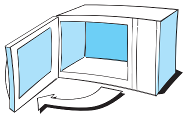
加鎖: 在待機狀態, **長按 “Stop” 製3秒**, 一聲長“嘀”, 即表示進入童鎖狀態, 製盤被鎖住, LED顯示當前時鐘或0:00, 童鎖標誌 點亮。

解鎖: 在鎖定狀態, **長按 “Stop” 製3秒**, 一聲長“嘀”, 即可解鎖, 製盤可使用, 童鎖標誌 熄滅。

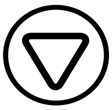
注意: 在首次上電或斷電後再通電, 按Start (開始) 製之前必須開關門一次才能正常啟動, 否則按此製會蜂鳴短一聲報警並提示“Door”。

暫停或終止烹調程式

暫停烹煮程式:
如果您想查看食物的烹調情況、攪拌或翻轉食物的話, 只要打開爐門, 烹煮程式便會暫時停止。原先的設定值會維持5分鐘。

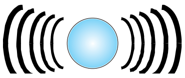


如果您不想繼續烹調的話:
請取出食物, 關上爐門, 然後按下停止製。

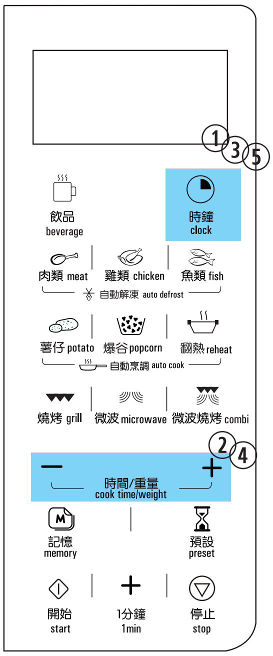


繼續啟動烹煮程式:
請關上爐門並按下開始製一次, 烹煮程式便會從暫停的地方繼續運作。
若是連續按下開始製兩次, 烹煮時間便會增加30秒。

烹調過程結束後, 微波爐會發出“嘟”聲訊號, 返回待機狀態。



時鐘



當微波爐首次接駁至電源或者停電後, LED顯 “0:00” 點亮, 蜂鳴器發出 “嘟” 一聲, 進入待機狀態。

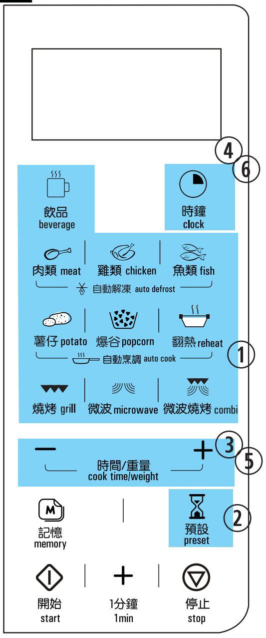
1. **按Clock (時鐘) 製,** 左面數位 “00” (小時) 閃動。
2. **按 “+”、“–” 製**設定小時時數。
3. **再按 Clock (時鐘) 製,** 右面數字 “00” (分鐘) 閃動。
4. **按 “+”、“–” 製**設定分鐘數。
5. **再按 Clock (時鐘) 製**確認當前操作。

時鐘便已設定完成並開始運作中。

接上電源電後, 若時鐘無設置, 則時鐘不計時。(顯示0:00) 。

在時鐘設定過程中, 若按Stop (停止) 製, 則退出設定狀態, 所作設定無效。

預約設定



此功能用於預先設定某一烹飪程式和時間。

1. **設定某種烹調程式，**設定方法和顯示同相關的烹調程式。
2. **按Preset（預設）製，**顯示當前時鐘，左面數位“00”（小時）閃動。
3. **按“+”、“–”製，**設定小時時數。
4. **按Clock（時鐘）製，**右面數位“00”（分鐘）閃動。
5. **按“+”、“–”製**設定分鐘數。
6. **按Clock（時鐘）製，**預約烹調確認。

當預約時間到，蜂鳴器鳴響2聲，開始烹調程式。如果爐門未關好，程式暫停等待。

在預約設定過程中，若按Stop（停止）製，則退出設定狀態，所作預約設定無效。

注意：若未設定時鐘，則不能進行預約烹調。（按重解凍和按時解凍無預約功能）。

極速啟動

此功能能快速翻熱含水量高的食物，如清湯，咖啡或茶。

1. **按 Start（開始）製**。

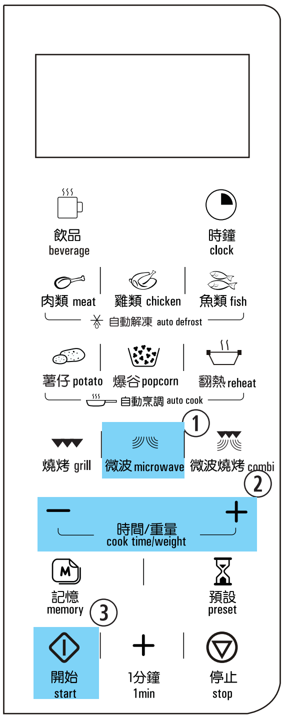
按此製可自動啟動微波爐，並以最高微波火力（P100）及30秒的設定時間烹調食物。微波爐啟動後，每按此製一次便可增加烹調時間半分鐘。

“+1分鐘”功能

在待機時按1min（1分）製，直接進入快速烹調程式，火力為P100，再按Start製開始工作。

此功能可使烹調時間增加一分鐘。每多按一次便增加一分鐘（自動解凍時除外）。

微波烹調及加熱



一般烹調及加熱食物可使用此功能，例如烹調及加熱蔬菜、魚類、薯仔及肉類。

1. **重複按Microwave（微波）製**選擇所需火力。
2. **按"+"、"–"製**設定烹調時間。
3. **按Start（開始）製**開始工作。

在烹調過程開始之後：
用戶可以按下Start（開始）製或1min（1分）來延長烹調時間。
每按一次Start製增加30秒烹調時間，每按一次1min增加1分鐘當前烹調時間。

用戶按Stop（停止）製暫停工作，若再次按Stop（停止）製或暫停時間超過5分鐘則返回待機狀態；如果暫停時間5分鐘內按Start（開始）製，繼續工作，烹調時間恢復倒計時。

在烹調過程中按Microwave（微波）製進行狀態查詢，顯示微波火力三秒鐘，再回復到倒計時。

選擇微波火力

只限微波			
按製	火力	顯示	建議用於
1次	100%	P100	**翻熱**飲料、清水、清湯、咖啡、茶或其他含水量高的食物。若食物內含雞蛋或奶油，請選擇較低的火力。
2次	75%	P75	**烹調**魚類、肉類、蔬菜等。
3次	50%	P50	**烹調需要較小心處理的食物，**例如含豐富蛋白質的醬汁、乳酪及雞蛋菜式，以及可以烹調煲仔菜。**蒸燉**食物,融化牛油。
4次	25%	P25	**解凍。**

按時解凍/按重解凍

按時解凍

1 **按按時解凍製 (- 製)，**選擇按時解凍功能。

2 **按 “+” “-” 製**輸入烹調時間。

3 **按Start (開始) 製開始工作，**解凍火力為30%(P30)。

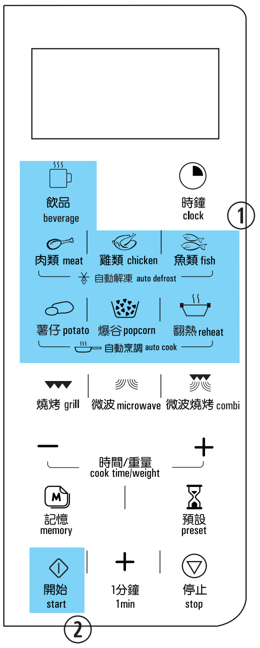
按重解凍

1 **重複按按重解凍製 (+ 製)，**選擇解凍重量。

1 **按Start (開始) 製**開始工作。

在烹調過程中按按重解凍製 (+) 製進行狀態查詢，顯示解凍重量三秒鐘，再回復到倒計時。

自動功能表



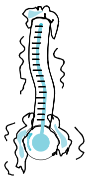
此功能提供了一個便捷的功能表來解凍或烹調各類食物。
此功能需要知道食物的淨重，然後微波爐會自動計算解凍或烹調過程所需的時間。

1 **在待機時按自動功能表中的製**，直接進入相應的功能表程式。（重複按製可選擇不同份量）

2 **按Start (開始) 製**開始工作。

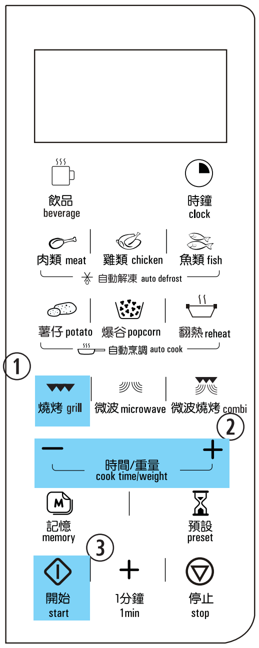
在開始烹調後按相應的自動功能表製進行狀態查詢，顯示重量三秒鐘，回復到倒計時。

冷凍食品：
若食物溫度比速凍溫度 (-18°C) 高，請選擇較輕的食物重量。
若食物溫度比速凍溫度 (-18°C) 低，請選擇較重的食物重量。



	自動烹調				自動解凍		
功能	飲品	薯仔	爆谷	翻熱	肉類	雞類	魚類
重量	125克	200克	50克	250克	100克	100克	100克
	175克	400克	85克	500克	200克	200克	200克
	225克	600克	100克	1000克	300克	300克	300克
					450克	450克	450克

燒烤



此功能適用於將食物表面快速地烤成金黃色。

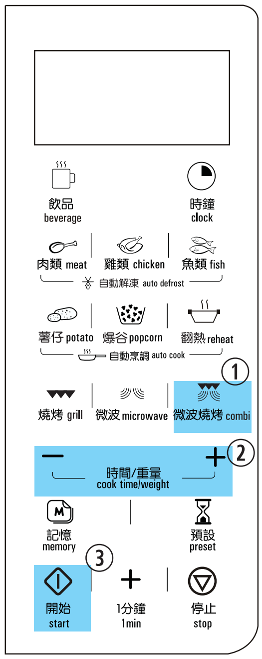
1. **重複按Grill (燒烤) 製選擇燒烤火力**。
2. **按 "+"、"–" 製**設定烹調時間。
3. **按Start (開始) 製**開始工作。

使用燒烤功能前, 請先確定您所使用的器皿是耐熱, 且可在微波爐中使用。

請勿使用塑膠器皿來燒烤食物, 以免塑膠器皿熔化。木質或紙質的器皿亦不適用。

按鍵	火力	顯示
1 次	100%	P100
2 次	50%	P50

微波燒烤



此功能適用于烹調脆皮食物、寬麵條、家禽及烤馬鈴薯。

1. **重複按Combi (微波燒烤) 製選擇微波燒烤火力**。
2. **按 "+"、"–" 製**設定烹調時間。
3. **按Start (開始) 製**開始工作。

使用燒烤功能前, 請先確定您所使用的器皿是耐熱, 且可在微波爐中使用。

請勿使用塑膠器皿來燒烤食物, 以免塑膠器皿熔化。木質或紙質的器皿亦不適用。

按鍵	燒烤占比	顯示
1 次	100%	C1
2 次	75%	C2
3 次	50%	C3
4 次	25%	C4

記憶功能

記憶功能提供您快速呼叫喜好設定的簡易方法。
記憶功能的原理就是儲存目前顯示的設定。

如何使用儲存的設置:

1. **在待機時長按Memory (記憶) 製**。
2. **按Start (開始) 製**。

如何儲存設置:

1. **選擇**任一功能
2. **鍵入**設置
3. **長按Memory (記憶) 製**直到聽到信號響聲, 設置即儲存成功。用戶可以無限次地更改並儲存設置。

開始後長按Memory (記憶) 製進行狀態查詢, 顯示記憶工作火力三秒鐘, 回復到倒計時。

注意: 按重解凍和自動功能表無記憶功能。

烹調圖表

您所烹調的食物越多, 所需的時間便越長。根據以往的經驗, 雙倍份量的食物, 需要雙倍的烹調時間。

開始時烹調溫度越低, 所需的時間便越長。烹調室溫的食物, 比烹調直接從冰箱中取出的食物, 需要較短的時間。

如需烹調不同數量的同一種食物, 好像連皮薯仔, 請將它們以環狀放置, 讓每個薯仔都得到均勻的烹調效果。

有些食物是連皮或帶有薄膜, 例如薯仔、蘋果及蛋黃這類食物, 必須用叉或竹簽, 在食物上刺孔, 排出內裏的壓力, 以防爆裂。

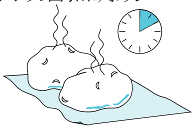
體積細小的食物, 比體積較大的食物, 烹調得更快, 而形狀相似的食物, 比形狀不規則的食物, 烹調得更均勻。

將食物攪拌及翻轉, 是傳統的烹調方法, 這亦適用在微波爐烹調中, 這些方法可將熱力快速散步到食物的中心, 以及避免過度烹調食物外部的邊緣。

烹調形狀不規則/厚度不一的食物時, 請將食物較薄的部分向著碟的中心。

帶有較多脂肪和糖份的食物, 比帶有較多水份的食物, 烹調得更快。脂肪和糖比水的溫度上升得更快。

烹調後, 請靜置食物幾分鐘。靜置時間內, 溫度於食物中平均分佈, 從而改善烹調效果。



食物種類	重量	火力	時間	烹調後等待	提示
整只雞	1000克	100%	18-20分鐘	5-10分鐘	烹調中途, 請將雞翻轉。
雞條或雞塊	500克		8-10分鐘	5分鐘	
煙肉	150克		3-4分鐘	1-2分鐘	使用廚房用紙包著2-3層煙肉, 放在碟子上加熱。
新鮮蔬菜	300克		3-4分鐘	1-2分鐘	請覆蓋著食物烹調, 並加入2茶匙的水。
速凍蔬菜	250 - 400克		3-4分鐘 5-6分鐘	1-2分鐘	請覆蓋著食物烹調。
薯仔	1塊 4塊		4-6分鐘 12-15分鐘	2分鐘 5分鐘	請用叉在薯仔上刺孔。(1塊=250克) 烹調中途, 請將薯仔翻轉。
肉卷	600-700克	75%	12-14分鐘	5分鐘	
整條魚	600克		8-9分鐘	4-5分鐘	在魚身上割幾刀。請覆蓋微波專用膜, 並刺小孔進行烹調。
魚、牛排或肉排	400克		5-6分鐘	2-3分鐘	將較薄的部份向著中心。請覆蓋這食物烹調。

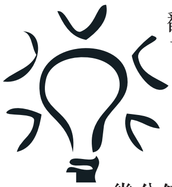
翻熱圖表

正如傳統的烹調方法, 食物用微波爐重新翻熱, 必須翻熱到滾燙為止。

將較厚食物放在碟邊, 而把較薄的食物放在碟中心。

請將肉類一塊一塊重疊, 或將它們交錯放在一起。厚的肉類, 例如肉卷及香腸, 須並排放在一起。

如想翻熱煨燉食物或醬汁, 您最好能將食物攪拌一次, 使熱力平均分佈。



將食物蓋著, 可保持食物內的水份, 減低水份濺出的機會, 並縮短翻熱時間。

翻熱冷凍食物時, 請參照包裝上的製造商指引。

不能攪拌的食物, 如酥皮, 最適宜以75%的火力重新翻熱。

幾分鐘的逗留時間, 可確保溫度平均分佈在食物上。

食物種類	重量	火力	時間	烹調後等待	提示
碟裝飯菜	300克 450克	100%	3-5分鐘 4-5分鐘	1-2分鐘	覆蓋碟子
飯	4碗/0.2公升 12碗/0.6公升		1-2分鐘 3-4分鐘	1分鐘 2分鐘	覆蓋碟子
肉丸	250克		2分鐘	1-2分鐘	不覆蓋肉丸翻熱
飲料	0.25公升		1-2.5分鐘	1分鐘	在杯內放入耐高溫湯勺, 防止過熱。
清湯	4.5碗/0.25公升		2.5-3分鐘	1分鐘	在湯碟或碗內, 不加蓋子翻熱。
白汁或醬汁	4.5碗/0.25公升		2.5-3分鐘	1分鐘	份量不要超過容器的3/4容量。加熱過程中攪拌一次。
熱狗	1個 2個	75%	0.5-1分鐘 1-1.5分鐘	1分鐘	
千層面	500克		5-6分鐘	2-3分鐘	

解凍圖表

在膠袋，保鮮紙或紙盒裝內的速凍食物，只有包裝沒有金屬部份的食物（例如金屬包裝扭繩），才可直接放在微波爐內烹煮。

包裝形狀會影響解凍時間。薄身的包裝，比厚身的包裝，解凍得較快。

解凍食物時，請將食物分開。切開的塊狀食物會較容易解凍。

當食物開始變暖，請以小塊的錫紙包裹食物的突出部份（例如雞腿和雞腿尖）。

在解凍中途，請將食物最大的塊肉部份翻轉。

在解凍過程中，如將已煮好及煨燉的食物或肉醬攪拌，解凍效果會較好。

解凍時，讓食物稍作溶解，然後待食物自然溶解。

解凍後的逗留時間，能改善解凍效果，因為溫度會平均分佈在食物上。

食物種類	重量	火力	時間	烹調後等待	提示
烤肉	800克 1000克		20-22分鐘	10-15分鐘	解凍中途翻轉烤肉。
肉末	500克		8-10分鐘	5分鐘	解凍中途翻轉，分開解凍部份。
排骨、牛排、炸肉排	500克		5-10分鐘	5-10分鐘	解凍中途翻轉。
整只雞	1200克		25分鐘	10-15分鐘	解凍中途翻轉。
雞塊或雞條	500克	25%	7-9分鐘	5-10分鐘	解凍中途翻轉/分開雞塊，用錫紙蓋上雞翼尖和雞腿以防止過熱。
整條魚	600克		8-10分鐘	5-10分鐘	解凍中途翻轉，用錫紙蓋上雞翼尖和雞腿以防止過熱。
魚排/魚條	400克		6-7分鐘	5分鐘	解凍中途將魚條或魚排翻轉/分開。
麵包	500克		4-6分鐘	5分鐘	解凍中途翻轉。
麵包卷/小圓甜包	4塊（150-200克）		1.5-2分鐘	2-3分鐘	以環形放置。
水果/漿果類	200克		2-3分鐘	2-3分鐘	解凍後等待時，將水果/漿果分開。

燒烤圖表

燒烤功能可令食物在微波烹煮後添上一層金黃的表層。

燒烤架使食物更靠近燒烤原件而達到更快的煮食效果。

請把薄的食物如吐司及香腸放在燒烤架上，使用燒烤功能。

對於厚的食物如脆皮食物或雞，請先用微波功能，再用燒烤功能使食物表面達到一層金黃色。

使用燒烤功能前，請先確定您所使用的器皿是耐熱，且可在微波爐中使用。

請勿使用塑膠器皿來燒烤食物，以免塑膠器皿熔化。木質或紙質的器皿亦不適用。

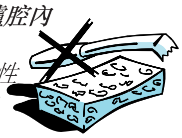
食物種類	重量	火力	時間	提示
乳酪吐司	3 塊	燒烤	4 - 5 分鐘	請放在燒烤架上。
薯仔泥	2 份		6 - 8 分鐘	請將碟子放在燒烤架上。
香腸 (每塊100克)	2 - 3 塊		10 - 12 分鐘	請放在燒烤架上，烹調中途請將香腸翻轉。
雞塊	1000 克	100% 微波然後100%燒烤	13 - 15 分鐘 8 - 9 分鐘	請將雞塊放在碟上，有皮的一面向上。
脆皮薯仔	4 份		18 - 20 分鐘 5 - 6 分鐘	請將器皿放在轉盤上。
速凍千層面	500 克	75% 微波然後100%燒烤	18 - 20 分鐘 5 - 6 分鐘	請將器皿放在轉盤上。
速凍脆皮魚	600 克		15 - 18 分鐘 5 - 7 分鐘	請將器皿放在轉盤上。

維護保養及清潔

微波爐只要勤加清潔, 便是最佳的維護方法。但在清潔前, 必須關掉電源。

微波爐必須保持清潔, 否則可能導致爐身受到腐蝕, 縮短微波爐的使用壽命, 造成發生危險的可能。

切勿使用金屬刷清潔爐腔內壁, *否則會刮花表面。*
切勿使用金屬刷、腐蝕性的清潔劑、砂布清潔微波爐, 否則可能會使控制板、爐具內外四壁受損, 只須用布沾上性質溫和的洗潔精, 或在廚房用紙上噴上玻璃清潔劑, 便可清潔微波爐。
切勿將玻璃清潔劑直接噴在爐上。



應定期取出轉盤及轉盤托架, 然後清潔爐腔底部, 特別是當倒翻食物後, 更應如此。
本爐具經精心設計, 當轉盤安放妥當後, 才可操作。

當取出轉盤清潔時, 切勿使用微波爐。使用溫和的洗潔精、水及軟布, 抹拭爐腔內壁、爐門的前、後部分及開門位置。

不要讓油漬及食物的渣滓, 堆積在爐門的周圍。
若要去除頑固污漬, 可將一杯清水放在爐煮2-3分鐘, 水蒸汽便可軟化頑固汙跡。
如要清除爐內的難聞氣味, 可將一杯混有檸檬汁的清水, 放在轉盤上, 然後煮沸, 便可消除爐腔內的難聞氣味。

請勿使用蒸汽清潔裝置來清潔微波爐。

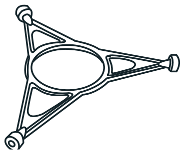
本爐應該被定期清潔, 清理食物殘渣。

燒烤元件不需要清潔, 因為其產生的高溫能夠燒掉油漬。但燒烤元件下的爐頂需要定期清潔。

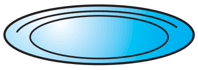
若燒烤功能並不常用, 要減少危險發生, 請於每月至少使用燒烤功能一次, 每次10分鐘以清潔有關組件。

下列配件, 可用洗碗碟機清洗:

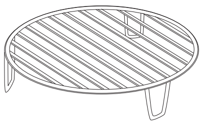
轉盤托架



玻璃轉盤



燒烤架



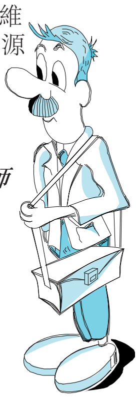
問題解決指南

若微波爐不能操作, 請檢查下列各項後才致電維修中心:
- 轉盤和轉盤托架是否固定就位
- 插頭是否完全插入插座
- 爐門是否完全關閉
- 檢查保險絲, 並確定已接上電源
- 檢查微波爐是否有良好的通風環境
- 等待十分鐘後再嘗試操作
- 再作嘗試前, 請開啟爐門, 然後將其關上。

以上檢查, 可避免不必要的檢查維修, 維修服務可能會收費。

致電維修服務中心時, 請提供機身編號及微波爐型號 (請參閱維修服務標籤) 。有關詳細資料, 請參閱保修卡。

若需更換電源線, 必須使用原廠產品, 並由接受過專業培訓的維修技師負責更換。有關的電源線可聯絡維修中心。

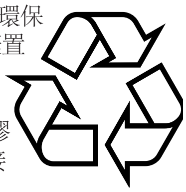


維修工作應交由專業的技師執行, *若由非合格的人員進行維修並涉及拆除防止微波外泄的保護蓋, 均屬非常危險。*

切勿拆除任何蓋子。

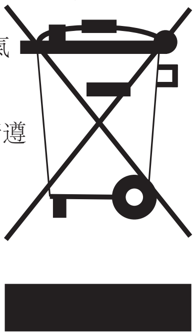
環保建議

用來盛載本爐具的紙盒印有環保標誌, 可以完全迴圈再造。棄置有關包裝材料時, 請遵循本地的廢物棄置條例。請把可能引致危險的包裝材料 (如膠袋、發泡膠等) 放置在小孩接觸不到的地方。



本產品依照歐洲關於廢棄電子電氣產品條例 2002/96/EC 進行標識(WEEE)。用戶正確棄置能夠幫助預防對環境及人類健康潛在的負面影響。

產品上或產品檔上的此標誌表示本產品有可能不屬於家庭棄置廢物。需要將其交至指定的電子電氣產品廢置站。



本產品如日後需要棄置, 請遵循本地的廢物棄置條例。

有關產品處理, 恢復及迴圈使用的詳細資料, 請諮詢本地政府機構, 家庭棄置廢物機構或購買產品的商鋪。

棄置前請切斷電源線, 使本產品不能連接電源。

符合IEC 60705

為測試不同微波爐產品的熱量功能，國際電器技術委員會制定了特定的標準。建議本微波爐應以下列資料為標準

實驗	重量	大約時間	火力級別	容器
12.3.1	750 G	10 MIN.	100%	PYREX 3.220
12.3.2	475 G	5 MIN.	100%	PYREX 3.827
12.3.3	900 G	14 MIN.	100%	PYREX 3.838
13.3	500G	自動解凍		置於玻璃盤上

技術資料

供電電壓	230V/50Hz
額定輸入功率	1100W
保險絲	10A
微波輸出功率	700W
	高×寬×深（毫米）
外部尺寸	285×456×359
爐腔尺寸	196×292×295

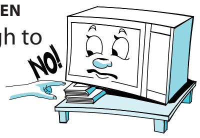
惠而浦是美國惠而浦公司（WHIRLPOOL CORPORATION, USA）的注册商標

INSTALLATION

PRIOR TO CONNECTING

Check that the voltage on the rating plate corresponds to the voltage in your home.

Place the oven on a stable, even surface that is strong enough to hold the oven and the food utensils you put in it. Use care when handling.



Position the oven at a distance from other heating sources. For sufficient ventilation there must be a space of at least 30 cm above the oven. The appliance must be placed against a wall, ensure that the space underneath, above and both sides of the oven is empty to allow for proper airflow. The microwave oven shall not be placed in a cabinet.

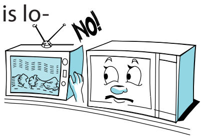
Ensure that the appliance is not damaged. Check that the oven door closes firmly against the door support. Empty the oven and clean the interior with a soft, damp cloth.

Do not operate this appliance if it has a damaged mains cord or plug, if it is not working properly, or if it has been damaged or dropped. Do not immerse the mains cord or plug in water. Keep the cord away from hot surfaces. Electrical shock, fire or other hazards may result.

AFTER CONNECTING

The oven can be operated only if the oven door is firmly closed.

Poor television reception and radio interference may result if the oven is located close to a TV, radio or aerial.



The earthing of this appliance is compulsory. The manufacturer will accept no responsibility for injury to persons, animals or damage to objects arising from the non-observance of this requirement.

The manufacturers are not liable for any problems caused by the user's failure to observe these instructions.

IMPORTANT SAFETY INSTRUCTIONS

READ CAREFULLY AND KEEP FOR FUTURE REFERENCE

Do not heat, or use flammable materials in or near the oven. Fumes can create a fire hazard or explosion.

Do not use your microwave oven for drying textiles, paper, spices, herbs, wood, flowers, fruit or other combustible materials. Fire could result.

If material inside / outside the oven should ignite or smoke is observed, keep oven door closed and turn the oven off. Disconnect the power cord or shut off power at the fuse or circuit breaker panel.

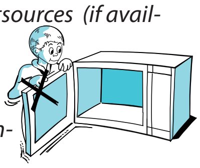
Do not over-cook food. Fire could result.

Do not leave the oven unattended, especially when using paper, plastic or other combustible materials in the cooking process. Paper can char or burn and some plastics can melt if used when heating foods.
Do not leave the oven unattended if you are using a lot of fat or oil since they can overheat and cause a fire!

Do not use corrosive chemicals or vapors in this appliance. This type of oven is specifically designed to heat or cook food. It is not designed for industrial or laboratory use.

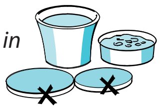
Do not hang or place heavy items on the door as this can damage the oven opening and hinges. The door handle should not be used for hanging things on.

Only allow children *to use the appliance without adult supervision after adequate instructions have been given, so that the child is able to use the appliance in a safe way and understands the hazards of improper use. Children should be supervised when using other heatsources (if available) separately or in combination with microwaves due to the high temperatures generated.*



This appliance is not intended for *use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.*
Children should be supervised *to ensure that they do not play with the appliance.*

Do not use your microwave *oven for heating anything in airtight sealed containers. The pressure increases and may cause damage when opening or may explode.*

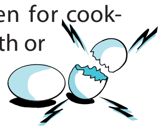


The door seals and the door seal areas *must be regularly inspected for damage. If these areas are damaged the appliance should not be operated until it has been repaired by a trained service technician.*

The appliances are not intended *to be operated by means of an external timer or separate remote-control system.*

EGGS

Do not use your microwave oven for cooking or reheating whole eggs with or without shell since they may explode even after microwave heating has ended.



GENERAL

This appliance is designed for domestic use only!

The appliance should not be operated *without food in the oven when using microwaves. Operation in this manner is likely to damage the appliance.*

The ventilation openings *on the oven must not be covered. Blocking the air intake or exhaust vents may cause damage to the oven and poor cooking results.*

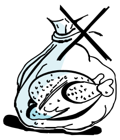
If you practice operating the oven, put a glass of water inside. The water will absorb the microwave energy and the oven will not be damaged.

Do not store or use this appliance outdoors.

Do not use this product near a kitchen sink, in a wet basement, or near a swimming pool, or similar.

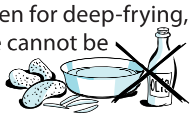
Do not use the cavity for any storage purposes.

Remove wire twist-ties *from paper or plastic bags before placing bag in the oven.*



DEEP-FRYING

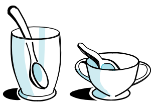
Do not use your microwave oven for deep-frying, because the oil temperature cannot be controlled.



Use hot pads or oven mitts to prevent burns, when touching containers, oven parts, and pan after cooking. Accessible parts may become hot during use, young children should be kept away.

LIQUIDS

E.g. beverages or water. Overheating the liquid beyond boiling point can occur without evidence of bubbling. This could result in a sudden boil over of the hot liquid.



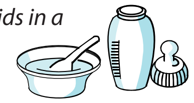
To prevent this possibility the following steps should be taken:

1. Avoid using straight-sided containers with narrow necks.
2. Stir the liquid before placing the container in the oven and let the teaspoon remain in the container.
3. After heating, allow standing for a short time, stirring again before carefully removing the container from the oven.

CAREFUL

Always refer to a microwave cookbook for details. Especially, if cooking or reheating food that contains alcohol.

After heating baby food *or liquids in a baby bottle or in a baby food jar, always stir and check the temperature before serving.*



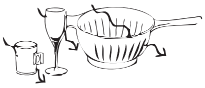
This will ensure that the heat is evenly distributed and the risk of scalding or burns can be avoided.
Ensure the Lid and the Teat is removed before heating!

ACCESSORIES

GENERAL

There are a number of accessories available on the market. Before you buy, ensure they are suitable for microwave use.

Ensure that the utensils you use are oven proof and allow microwaves to pass through them before cooking.



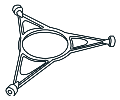
When you put food and accessories in the microwave oven, ensure that they do not come in contact with the interior of the oven.
This is especially important with accessories made of metal or metal parts.

If accessories containing metal comes in contact with the oven interior, while the oven is in operation, sparking can occur and the oven could be damaged.

Always ensure that the turntable is able to turn freely before starting the oven. If the turntable isn't able to turn freely you should use a smaller vessel.

TURNTABLE SUPPORT

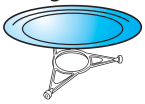
Use the turntable support under the Glass turntable. Never put any other utensils on the turntable support.



- Fit the turntable support in the oven.

GLASS TURNTABLE

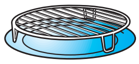
Use the Glass turntable with all cooking methods. It collects the dripping juices and food particles that otherwise would stain and soil the interior of the oven.



- Place the Glass turntable on the turntable support.

WIRE RACK

Use the Wire rack with Grill functions.



CONTROL PANEL

Digital display
The display includes a 24-hour clock and indicator symbols to tell you the time of day, cooking time, power level, selected food classes and timer status.

Auto menu button
Provide 3 kinds of Auto Defrost buttons and 4 kinds of Auto Cook buttons. No need to set the power and cooking time.

Grill button
Use to select desired grill power level.

Power button
Use to set the desired microwave power level.

Memo button
Use to recall stored favourite settings.

Start button
Use to start the cooking process.

Clock button
Use to set the 24-hour clock.

Grill Combi button
Use to select Grill Combi function and select grill power level.

+/- button
Use to increase/decrease the cooking time or weight (In standby mode "-" stand for defrost per time, and "+" stand for defrost per weight.)

Preset button
Use to set the desired function or time.

+1 button
Use to increase cooking time with 1 minute.

Stop button
Press to stop or reset any of the oven functions.

START PROTECTION / CHILD LOCK

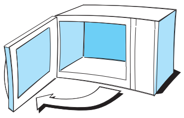
Lock: In standby mode, press Stop button for 3 seconds, long beep will signal then Child lock mode will be activated. The keys will be locked at this mode, display show current clock or 0:00, Child lock symbol on.

Unlock: In Child lock mode, press Stop button for 3 seconds, long beep will signal then the lock is invalid, the keys can be used at this moment and Child lock symbol off.

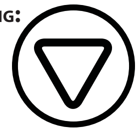
Note: When the appliance is first plugged in or after a power failure, pls open and close the door press Star button, otherwise you will hear a beep and the symbol "Door" will be on.

PAUSE OR STOP COOKING

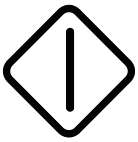
To pause cooking:
The cooking can be paused to check, turn or stir the food by opening the door. The setting will be maintained for 5 minutes.



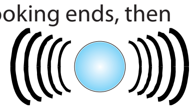
If you don't want to continue cooking:
Remove the food, close the door and press the STOP button.



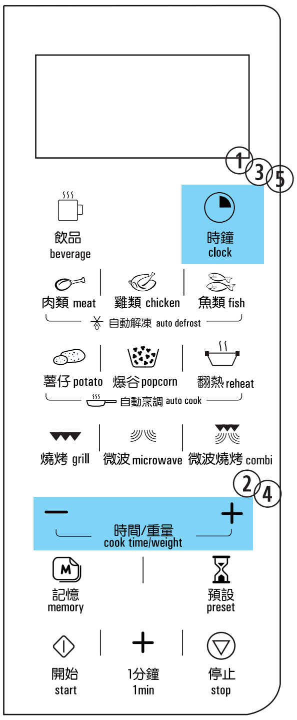
To continue cooking:
Close the door and press the Start button ONCE. The cooking is resumed from where it was paused.
Pressing the Start button TWICE will increase the time by 30 seconds.



A beep will signal once the cooking ends, then it comes to standby mode.



CLOCK



When the appliance is first plugged in or after a power failure, the display will show "0:00" and a beep will signal.

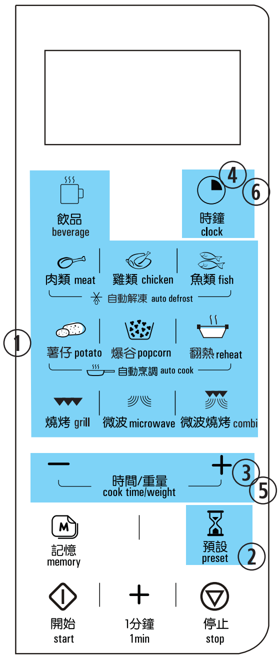
1. **Press the Clock button,** left-hand digit (hours) flicker.
2. **Press "+", "-" button** to set the hours.
3. **Press the Clock button,** two right hand digits (minutes) flicker.
4. **Press "+", "-" button** to set the minutes.
5. **Press the Clock button again.**

The clock is set and in operation.

If the clock has not been set after plug in, the clock will shows 0:00.

During the setting of clock, if you press Stop button, the oven will exit from setting mode and the setting will be invalid.

PRESET



Use this function to preset desired cooking fuction and time.

1. **Set the cooking procedure.**
2. **Press the Preset button**, shows the current time (The two left hand digits ”00”(hours) flicker)**.**
3. **Press the “+“, “-“ button** to set the hours**.**
4. **Press the Clock button** (The two right hand digits “00“ (minutes) flicker)**.**
5. **Press the “+“, “-“ button** to set the minutes**.**
6. **Press the Clock button** to confirm the setting**.**

If the preset time comes, the beep will signal twice, then the cooking procedure starts. If the oven door is not close at this moment, the procedure will pause for it.

During the setting of Preset, if press the Stop button, the oven will exit from setting state and the setting will be invalid.

Note: ,Preset can’t be done if the clock has not been set. (Preset can’t be set for “Defrost per weight” or “Defrost per time “function.)

JET START

This function is used for quick reheating of food with a high water content such as clear soups, coffee or tea.

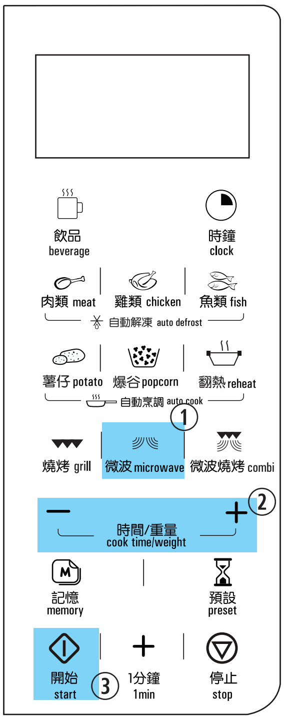
1. **Press the Start button.**

This function automatically starts with maximum microwave power level and the cooking time set to 30 seconds. *Each additional press* increases the time with 30 seconds.

“+1 minute“ function

In standby mode press +1 button, the oven automatically come to microwave procedure with maximum power (P100), then press Start button to work. Each additional press increases the time with one minute (except for Auto menu)

COOK & REHEAT WITH MICROWAVES



Use this function for normal cooking and reheating, such as vegetables, fish, potatoes and meat.

1. **Press the Microwave button** repeatedly to set the power.
2. **Press "+", "-" button** to set the cooking time**.**
3. **Press the Start button.**

Once the cooking process has been started:
The time can easily be increased in 30-second steps by pressing the Start button or 1-minute steps by pressing "+1" button. *Each press* increases the time with 30 seconds or 1 minute.

The cooking can be paused by pressing Stop button once. If you press the Stop button again or keep the pause for 5 minutes, the oven will come back to standby mode. If you press the Start button within 5 minutes the oven will continue the cooking.

During the cooking procedure, the MW power can be shown for 3 seconds by pressing the MW button, then the oven will return to counting down.

CHOOSING POWER LEVEL

MICROWAVES ONLY			
Press the button	Mw percentage	Display	Suggested use:
1 Time	100%	P100	**Reheating of beverages,** water, clear soups, coffee, tea or other food with a high water content. If the food contains egg or cream choose a lower power.
2 Times	75%	P75	**Cooking of** fish, meat, vegetables etc.
3 Times	50%	P50	**More careful cooking** e.g. high protein sauces, cheese and egg dishes and to finish cooking casseroles. Simmering stews, melting butter.
4 Times	25%	P25	**Defrosting.**

DEFROST

DEFROST PER TIME
1. PRESS "-" BUTTON to select "defrost per time" function**.**
2. PRESS "+", "-" to set cooking time**.**
3. PRESS START BUTTON to start cooking with defrost power (P30).

DEFROST PER WEIGHT
1. PRESS "+" BUTTON to select weight**.**
3. PRESS START BUTTON to start cooking.

During the cooking procedure, the weight can be shown for 3 seconds by pressing the "+" button, then the oven will return to counting down.

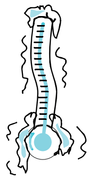
AUTO MENU

THIS FUNCTION provides you a convenient menu to defrost or cook different foods**.**
THIS FUNCTION NEEDS TO KNOW the net weight of the food. The oven will automatically calculate the time for defrosting or cooking.

1. **PRESS THE BUTTONS IN AUTO MENU** to select function (Press repeatedly to select amount).
2. **PRESS THE START BUTTON.**

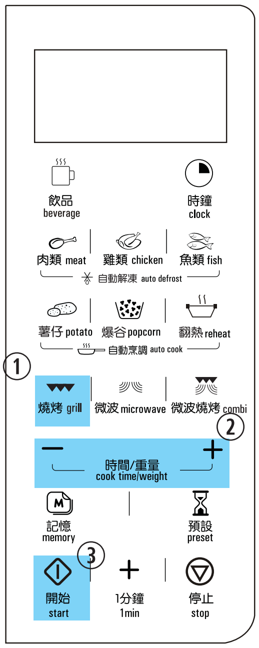
DURING THE COOKING PROCEDURE, the weight can be shown for 3 seconds by pressing the auto button you chose, then the oven will return to counting down.

FROZEN FOODS:
IF THE FOOD IS WARMER than deep-freeze temperature (-18°C), choose lower weight of the food.
IF THE FOOD IS COLDER than deep-freeze temperature (-18°C), choose higher weight of the food.



	AUTO COOK				AUTO DEFROST		
FUNCTION	BEVERAGE	POTATO	POPCORN	REHEAT	MEAT	POULTRY	FISH
WEIGHT	125G	200G	50G	250G	100G	100G	100G
	175G	400G	85G	500G	200G	200G	200G
	225G	600G	100G	1000G	300G	300G	300G
					450G	450G	450G

GRILL



USE THIS FUNCTION TO quickly give a pleasant brown surface to the food.

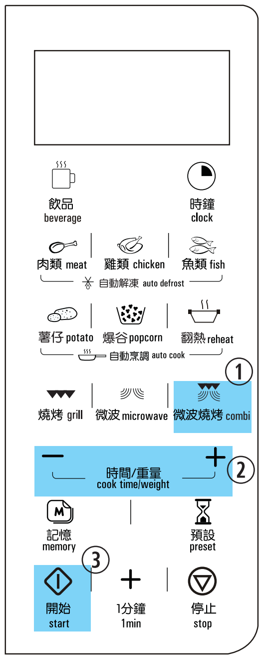
1. **PRESS THE GRILL BUTTON** repeatedly to set grill power**.**
2. **PRESS "+", "-" BUTTON** to set the cooking time**.**
3. **PRESS THE START BUTTON.**

ENSURE THAT THE UTENSILS *used are heat resistant and ovenproof before grilling with them.*

DO NOT USE PLASTIC *utensils when grilling. They will melt. Items of wood or paper are not suitable either.*

PRESS THE BUTTON	GRILL PERCENTAGE	DISPLAY
1 TIME	100%	P100
2 TIMES	50%	P50

GRILL COMBI



USE THIS FUNCTION TO cook such food as Gratin's, Lasagne, Poultry and Baked potatoes.

1. **PRESS THE COMBI BUTTON** repeatedly to set the Grill combi power.
2. **PRESS "+", "-" BUTTON** to set the cooking time**.**
3. **PRESS THE START BUTTON.**

ENSURE THAT THE UTENSILS *used are heat resistant and ovenproof before grilling with them.*

DO NOT USE PLASTIC *utensils when grilling. They will melt. Items of wood or paper are not suitable either.*

GRILL COMBI		
PRESS THE BUTTON	GRILL PERCENTAGE	DISPLAY
1 TIME	100%	C1
2 TIMES	75%	C2
3 TIMES	50%	C3
4 TIMES	25%	C4

MEMORY

The Memory function provides you with an easy way to quickly recall a preferred setting.
The principle of the Memory function is to store whatever setting that is currently displayed.

How to use a stored setting:

1. **Press the Memo button.**
2. **Press the Start button.**

How to store a setting:

1. **Select** any function.
2. **Program** your settings.
3. **Press and keep the Memo button pressed** until an acoustic signal is heard. The setting is now stored. You may reprogram the memory as many times as you wish.

During the cooking procedure, the MW power can be shown for 3 seconds by pressing the Memo button, then the oven will return to counting down.

Note: Memory function can't be used in "Defrost per weight" or Auto menu.

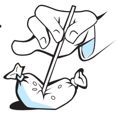
COOKING CHART

The more food you want to cook the longer it takes. A rule of thumb is that double amount of food requires almost double the time.

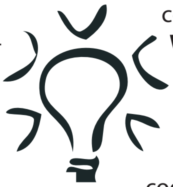
The lower starting temperature, the longer cooking time is required. Food at room temperature cooks faster than food taken directly from the refrigerator.

If you are cooking several items of the same food, such as jacket potatoes, place them in a ring pattern for uniform cooking.

Some foods are covered by a skin or membrane e.g. potatoes, apples and egg yolks. These food should be pricked with a fork or cocktail stick to relieve the pressure and to prevent bursting.



Smaller pieces of food will cook faster than larger pieces and uniform pieces of food cook more evenly than irregularly shaped foods.

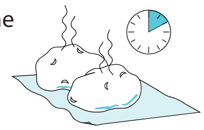


Stirring and turning of food are techniques used in conventional cooking as well as in microwave cooking to distribute the heat quickly to the center of the dish and avoids overcooking at the outer edges of the food.

When cooking food of uneven shape or thickness, place the thinner area of food towards the center of the dish, where it will be heated last.

Food with lot of fat and sugar will be cooked faster than food containing a lot of water. Fat and sugar will also reach a higher temperature than water.

Always allow the food to stand for some time after cooking. Standing time always improves the result since the temperature will then be evenly distributed throughout the food.



TYPE OF FOOD	AMOUNT	POWER LEVEL	TIME	STANDING TIME	HINTS
Chicken (whole)	1000 g	100%	18 - 20 min.	5 - 10 min.	Turn the chicken midway thru cooking.
Chicken (fillets or pieces)	500 g		8 - 10 min.	5 min.	
Bacon	150 g		3 - 4 min.	1 - 2 min.	Place on kitchen paper, on a plate, in 2 or 3 layers and cover with more kitchen paper.
Vegetables (fresh)	300 g		3 - 4 min.	1 - 2 min.	Cook covered and add 2 tbs salt.
Vegetables (frozen)	250 - 400 g		3 - 4 min. 5 - 6 min.	1 - 2 min.	Cook covered
Jacket potatoes	1 pc 4 pcs		4 - 6 min. 12 - 15 min.	2 min. 5 min.	Prick with fork. (1 pc = 250 g). Turn midway thru cooking.
Meat (loaf)	600 - 700 g	75%	12 - 14 min.	5 min.	
Fish (whole)	600 g		8 - 9 min.	4 - 5 min.	Score the skin and cook covered.
Fish (steaks or fillets)	400 g		5 - 6 min.	2 - 3 min.	Place with thinner parts towards the center of the plate. Cook covered.

REHEATING CHART

As in traditional cooking methods, food reheated in a microwave oven must always be heated until piping hot.

The best results are achieved if the food is arranged with the thicker food to the outside of the plate and the thinner food in the centre.

Place thin slices of meat on top of each other or interlace them. Thicker slices such as meat loaf and sausages have to be placed close to each other.

When reheating stews or sauces it is better to stir once to distribute the heat evenly.

Covering the food helps to keep the moisture inside the food, reduces spattering and shortens the reheating time.

When reheating frozen food portions follow the manufactures instruction on the package.

Food which cannot be stirred, like gratin is best reheated on P75.

Some minutes standing time will make sure the temperature is evenly distributed throughout the food.

TYPE OF FOOD	AMOUNT	POWER LEVEL	TIME	STANDING TIME	HINTS
Plated meal	300 g 450 g		3 - 5 min. 4 - 5 min.	1 - 2 min.	Cover the plate
Rice	2 dl 6 dl		1 - 2 min. 3 - 4 min.	1 min. 2 min	Cover the dish
Meat balls	250 g		2 min.	1 - 2 min.	Heat uncovered
Beverage	2 dl	100%	1 - 2 ½ min.	1 min.	Put a spoon in the cup to prevent overcooking.
Soup (clear)	2½ dl		2 - 2 ½ min.	1 min.	Reheat uncovered in a soup plate or bowl.
Milkbased soups or sauces	2 ½ dl		3 - 4 min.	1 min.	Do not fill the container more than 3/4. Stir once during heating.
Hot dogs	1 pc 2 pcs	75%	½ - 1 min. 1 - 1 ½ min.	1 min.	
Lasagna	500 g		5 - 6 min.	2 - 3 min.	

DEFROSTING CHART

Frozen food in plastic bags, plastic films or cardboard packages can be placed directly in the oven as long as the package has no metal parts (e.g. metal twist ties).
The shape of the package alters the defrosting time. Shallow packets defrost more quickly than a deep block.
Separate pieces as they begin to defrost. Individual slices defrost more easily.
Shield areas of food with small pieces of aluminiumfoil if they start to become warm (e.g. chicken legs and wing tips).

Turn large joints halfway through the defrosting process.
Boiled food, stews and meat sauces defrost better if stirred during defrosting time.
When defrosting it is better to underthaw the food slightly and allow the process to finish during standing time.
Standing time after defrosting always improves the result since the temperature will then be evenly distributed throughout the food.

TYPE OF FOOD	AMOUNT	POWER LEVEL	TIME	STANDING TIME	HINTS
Roast	800 - 1000 g		20 - 22 min.	10 - 15 min.	Turn halfway thru defrosting.
Minced meat	500 g		8 - 10 min.	5 min.	Turn halfway thru defrosting. Separate thawed parts.
Chops, cutlets, steaks	500 g		7 - 9 min.	5 - 10 min.	Turn halfway thru defrosting.
Chicken (whole)	1200 g		25 min.	10 - 15 min.	Turn halfway thru defrosting.
Chicken pieces or fillets	500 g	25%	7 - 9 min.	5 - 10 min.	Turn / separate halfway thru defrosting. Shield wingtips and legs with foil to prevent overheating.
Fish (whole)	600 g		8 - 10 min.	5 - 10 min.	Turn halfway thru defrosting and shield the tail with foil to prevent overheating.
Fish (steaks or fillets)	400 g		6 - 7 min.	5 min.	Turn halfway thru defrosting. Separate thawed parts.
Loaf of bread	500 g		4 - 6 min.	5 min.	Turn halfway thru defrosting.
Rolls & Buns	4 pcs (150 - 200 g)		1 ½ - 2 min.	2 - 3 min.	Place in a ring pattern.
Fruit & Berries	200 g		2 - 3 min.	2 - 3 min.	Separate during defrosting.

GRILLING CHART

The Grill function is excellent for browning the food after cooking with microwaves.

The Wire rack may be used to move foods closer to the grill element for quicker browning.

Place thin foods such as toasts and sausages on the wire rack and cook with grill only.

Thicker foods such as gratins and chicken; Cook with microwaves first and then allow the grill to brown the top surface in order to put some colour to it.

You may place vessels or gratins directly on the Glass turntable.

***Ensure that the utensils** used are heat resistant and ovenproof before grilling with them.*

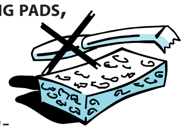
***Do not use plastic** utensils when grilling. They will melt. Items of wood or paper are not suitable either.*

TYPE OF FOOD	AMOUNT	SETTING	TIME	HINTS
Cheese toast	3 pcs	Grill	4 - 5 min.	Place on wire rack
Pommes duchesse	2 portions		6 - 8 min.	Place dish on the wire rack.
Sausages (100 g / pc)	2 - 3 pcs		10 - 12 min.	Place on the wire rack. Turn midway thru cooking.
Chicken pieces	1000 g	100% mw then 100% grill	13 - 15 min. 8 - 9 min.	Place with skin up in a dish.
Potatoe gratin	4 portions		18 - 20 min. 5 - 6 min.	Place vessle on the turntable.
Lasagna (frozen)	500 g	75% mw then 100% grill	18 - 20 min. 5 - 6 min.	Place vessle on the turntable.
Fish gratin (frozen)	600 g		15 - 18 min. 5 - 7 min.	Place vessle on the turntable.

MAINTENANCE & CLEANING

Cleaning is the only maintenance normally required. It must be carried out with the microwave oven disconnected.

Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.



Do not use metal scouring pads, abrasive cleansers, *steel-wool pads, gritty washcloths, etc. which can damage the control panel, and the interior and exterior oven surfaces. Use a cloth with a mild detergent or a paper towel with spray glass cleaner. Apply spray glass cleaner to a paper towel.* ***Do not spray*** *directly on the oven.*

At regular intervals, especially if spill overs have occurred, remove the turntable, the turntable support and wipe the base of the oven clean.

This oven is designed to operate with the turntable in place.

Do not operate the microwave oven when the turntable has been removed for cleaning.

Use a soft and damp cloth with mild detergent to clean the interior surfaces, front and rear of the door and the door opening.

Do not allow grease or food particles to build up around the door.

For stubborn stains, boil a cup of water in the oven for 2 or 3 minutes. Steam will soften the marks.

Adding some lemon juice to a cup of water, placing this on the turntable and boiling for a few minutes can eliminate odors inside the oven.

Do not use steam cleaning appliances when cleaning your microwave oven.

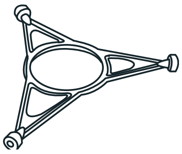
The oven should be cleaned regularly and any food deposits removed.

The Grill element does not need cleaning since the intense heat will burn off any splashes, but the ceiling beneath it may need regular cleaning. This should be done with a soft and damp cloth with mild detergent.

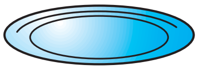
If the Grill is not used regularly, it should be run for 10 minutes a month to burn off any splashes, in order to reduce the risk of fire.

DISHWASHER SAFE:

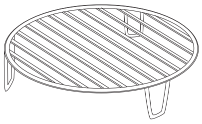
Turntable support.



Glass turntable.



Wire rack.



TROUBLE SHOOTING GUIDE

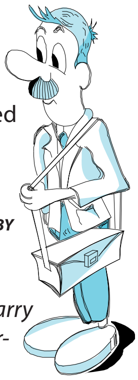
IF THE OVEN DOES NOT WORK, do not make a service call until you have made the following checks:

- The Turntable and turntable support is in place.
- The Plug is properly inserted in the wall socket.
- The Door is properly closed.
- Check your Fuses and ensure that there is power available.
- Check that the oven has ample ventilation.
- Wait for 10 minutes, then try to operate the oven once more.
- Open and then close the door before you try again.

THIS IS TO AVOID unnecessary calls for which you will be charged.

When calling for Service, please give the serial number and type number of the oven (see Service label). Consult your warranty booklet for further advice.

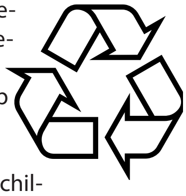
IF THE MAINS CORD NEEDS REPLACING it should be replaced by the original mains cord, which is available via our service organization. The mains cord may only be replaced by a trained service technician.



SERVICE ONLY TO BE CARRIED OUT BY A TRAINED SERVICE TECHNICIAN. *It is hazardous for anyone other than a trained person to carry out any service or repair operation, which involves the removal of any cover, which gives protection against exposure to microwave energy.*

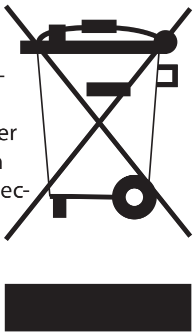
DO NOT REMOVE ANY COVER.

ENVIRONMENTAL HINTS



THE PACKING BOX may be fully recycled as confirmed by the recycling symbol. Follow local disposal regulations. Keep potentially hazardous packaging (plastic bags, polystyrene etc.) out of the reach of children.

THIS APPLIANCE is marked according to the European directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE). By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.



THE SYMBOL on the product, or on the documents accompanying the product, indicates that this appliance may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment.

DISPOSAL must be carried out in accordance with local environmental regulations for waste disposal.

FOR MORE DETAILED INFORMATION about treatment, recovery and recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

BEFORE SCRAPPING, cut off the mains cord so that the appliance cannot be connected to the mains.

IN ACCORDANCE WITH IEC 60705.

The International Electrotechnical Commission has developed a standard for comparative testing of heating performance of different microwave ovens. We recommend the following for this oven:

TEST	AMOUNT	APPROX. TIME	POWER LEVEL	CONTAINER
12.3.1	750 g	10 min.	100%	Pyrex 3.220
12.3.2	475 g	5 min.	100%	Pyrex 3.827
12.3.3	900 g	14 min.	100%	Pyrex 3.838
13.3	500 g	Autodefrost		Place on turntable

TECHNICAL SPECIFICATION

Supply Voltage	230 V/50 Hz
Rated Power Input	1100 W
Fuse	10 A (UK 13 A)
MW output power	700 W
Outer dimensions (HxWxD)	285 x 456 x 359
Inner dimensions (HxWxD)	196 x 292 x 295

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